



CHÂTEAU CARTIER 2017

Vintage weather conditions

The winter of 2016-2017 was very lacking in water, with rainfall 30% below usual levels. The first half of the season was cold, after which winter offered up some very mild temperatures. Budding was early and this mildness lasted through into early spring, which activated growth. On the nights of 28 and 29 April the temperature fell to -6°C in some areas, creating significant frost. After these nights, which caused issues for many of the region's wine estates, warm and dry conditions set in until the end of the spring. This caused water stress in the vineyards. From 25 June onwards, significant rainfall marked a change in the weather. The summer was dry and rather cool. Veraison was early and rapid. Welcome rain in early September allowed the skins to fully ripen.

Harvest area	16.45 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	100% Merlot
Harvest dates	18 to 23 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-07Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	35 hectolitres/ha
Production	22,668 bottles

Tasting notes

The nose combines exotic and fresh fruit aromas (strawberry, grenadine, melon). Spice aromas emerge when swirled. Showing enormous promise. The wine is on the rise, beautifully lingering and taut on the palate. Its freshness is reinforced by mint and thyme notes. This is still a youthful wine, but the tannins are polished and help bring a pleasing harmony to the whole.

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